

**ATTENTION!**

If any components of this unit are broken, do not operate properly, or for product returns, please contact Weston Products LLC

Phone: 1-800-814-4895 (Outside the U.S. 440-638-3131)
20365 Progress Drive, Strongsville, Ohio 44149
WestonProducts.com

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SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.

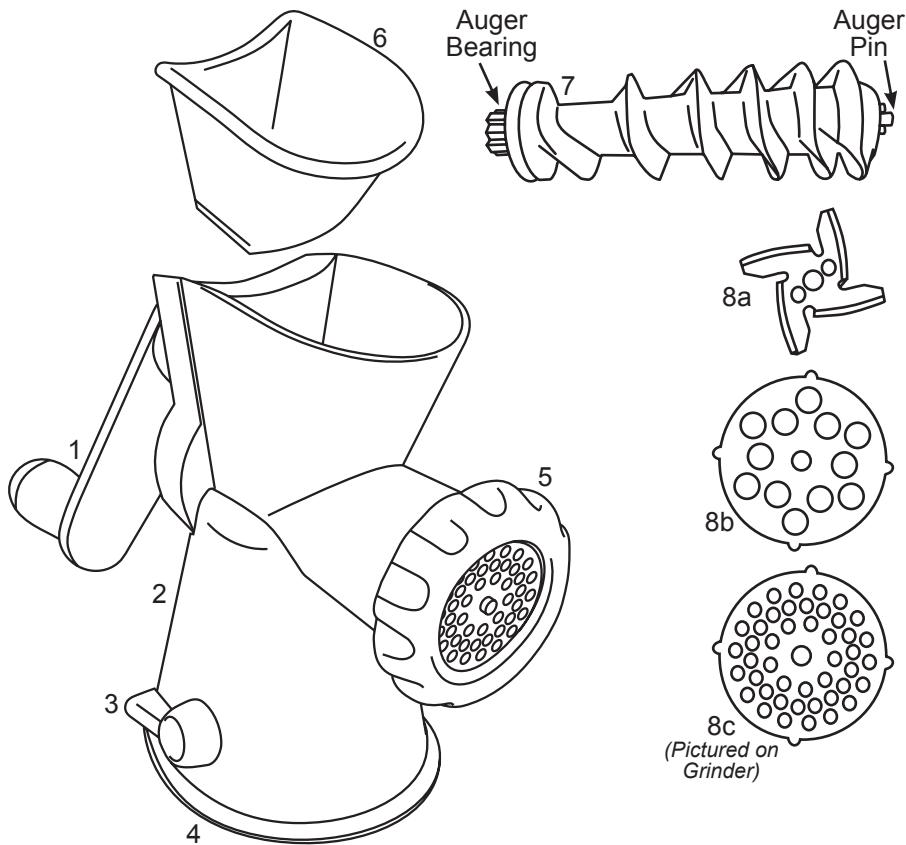
**MANUAL
FOOD
GRINDER**

Model No. 16-0201-W



*Due to constant factory improvements, the product pictured
might differ slightly from the product received.*

REV032012



COMPONENT LIST

DIAGRAM NUMBER	PART DESCRIPTION	PART NUMBER
1	Handle	N/A
2	Base	N/A
3	Suction Cup Locking Arm	N/A
4	Suction Cup Base	N/A
5	Front Ring Nut	N/A
6	Stomper	N/A
7	Auger	N/A
8	8a Knife	
	8b Coarse (8mm) Grinding Plate	
	8c Fine (4 mm) Grinding Plate	
		16-0202

If any components of this unit are broken or the unit does not operate properly, call Weston Products LLC Toll Free at

1-800-814-4895

Monday thru Friday 8:00am-5:00pm EST. Outside the U.S. call 440-638-3131

WESTON WARRANTY INFORMATION

SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

Weston Products LLC warrants to the ORIGINAL RETAIL PURCHASER of this product that if operated in accordance with the printed instruction accompanying it, then for a period of 1 year from the date of purchase, the product shall be free from defects in material and workmanship.

The Warranty Card, along with a copy of the original receipt, must be received by Weston Products LLC within 30 days from purchase date for the warranty to apply. Failure to send the completely filled out Warranty Card, along with a copy of the original receipt, will void the warranty.

The product must be delivered to or shipped freight prepaid to Weston Products LLC for warranty services, in either its original packaging or similar packaging affording an equal degree of protection. Damage due to shipping is not the responsibility of the company. Weston Products LLC charges a \$35.00 per hour bench charge. **NOTE:** No repairs will be started without the authorization of the customer. The return shipping cost to the customer will be added to the repair invoice.

Weston Products LLC will repair (or at its discretion, replace) the product free of charge, if in the judgment of the company, it has been proven to be defective as to seller's labor and material, within the warranty period.

New or rebuilt replacements for factory defective parts will be supplied for one (1) year from the date of purchase. Replacement parts are warranted for the remainder of the original warranty period.

For non-warranty repairs, contact Weston Products LLC's Customer Service at 1-800-814-4895 M-F 8am-5pm EST (outside of the United States 440-638-3131) to obtain a Return Merchandise Authorization Number (RMA Number). Weston Products LLC will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM WESTON PRODUCTS LLC.**

LIMITATIONS: The warranty is void if the product is used for any purpose other than that for which it is designed. The product must not have been previously altered, repaired, or serviced by anyone else other than Weston Products LLC. If applicable, the serial number must not have been altered or removed. The product must not have been subjected to accident in transit or while in the customer's possession, misused, abused, or operated contrary to the instructions contained in the instruction manual. This includes failure caused by neglect of reasonable and necessary maintenance, improper line voltage and acts of nature. This warranty is not transferable and applies only to U.S. and Canadian sales.

Except to the extent prohibited by applicable law, no other warranties whether expressed or implied, including warranty merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall Weston Products LLC be liable for consequential damages sustained in connection with said product and Weston Products LLC neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth herein. Any applicable implied warranties are also limited to the one (1) year period of the limited warranty.

This warranty covers only the product and its specific parts, not the food or other products processed in it.

CUT ALONG THE DOTTED LINE AND SEND THE WARRANTY CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:

Weston Products LLC
20365 Progress Drive, Strongsville, OH 44149

WESTON WARRANTY CARD

SEND THIS CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:
WESTON WARRANTY, WESTON PRODUCTS LLC, 20365 PROGRESS DRIVE, STRONGSVILLE, OH 44149

- Customer Name: _____
- Address: _____
- City/State/Zip: _____
- Telephone Number: (_____) _____
- E-Mail Address: _____
- Original Date of Purchase: _____ / _____ / _____
- Product Model #: _____
- Serial # (if applicable): _____



HAM SALAD SANDWICHES

3 cups ham diced to 1" (2.5 cm) cubes or smaller
2 Tbsp dill pickle, chopped
1/4 cup mayonaise
salt and pepper
lettuce

2 Tbsp sweet pickle, chopped
2 hard boiled eggs, peeled and quartered
1 tsp dijon mustard
4 slices rye bread

- Using the **Manual Food Grinder** follow the instructions to grind the ham using the **Coarse Grinding Plate**
- Using the **Manual Food Grinder** follow the instructions to grind the egg using the **Coarse Grinding Plate**
- Combine all the ingredients
- Gently mix
- Spoon onto the rye bread and top with lettuce
- Serve chilled

APPLESAUCE

3 pounds apples, peeled, cored & chopped
1 cup white sugar

3 cups water
1 Tbsp lemon juice

- Place apples in a large saucepan and just barely cover with water
- Simmer over medium-low heat until apples are tender, 15 to 20 minutes
- Using the **Manual Food Grinder** follow the instructions to grind the apples using the **Coarse Grinding Plate**
- Stir in the sugar and lemon juice
- Cook over medium heat for about 3 to 5 minutes
- Allow to cool and serve warm or cold

RED PEPPEP & CUCUMBER RELISH

3 cups chopped red bell peppers
5 cups chopped cucumber
1/2 cup chopped onion
2 cups white vinegar
2 Tbsp yellow mustard seeds
1 tsp crushed red pepper
1 Tbsp lemon juice

1 cup chopped green bell peppers
1/2 cup chopped celery
1/3 cup kosher salt
1 1/2 cup granulated sugar
1 Tbsp celery seeds

- Chop vegetables into 1" pieces and set aside
- Mix together 4 cups of water and 1/3 cup kosher salt in a large pot
- Bring to a boil over medium-high heat until salt is dissolved
- Add chopped vegetables to boiling water and boil for 1 minute
- Remove pot from heat and let the vegetables and water stand covered for 2 hours
- Put vegetables in a large colander and rinse with cold water, squeeze out excess liquid
- In a large pot combine the vinegar, sugar, mustard seeds and celery seeds
- Bring to a boil over high heat
- Add vegetables to boiling vinegar mixture and simmer over medium-low heat for 10 minutes
- Remove pot from heat to allow time for the vegetables to cool to room temperature
- Using the **Manual Food Grinder** follow the instructions to grind the vegetables using the **Fine Grinding Plate**
- Using a slotted spoon, spoon the vegetable mixture into the neck of the **Manual Food Grinder** (some of the liquid can be processed through the **Manual Food Grinder** with the vegetables)
- Reserve remaining liquid
- When you have processed all the vegetables, you can add any amount of the reserved liquid to your relish to achieve the desired consistency
- Serve chilled

GENERAL SAFETY RULES



WARNING!

READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS UNIT. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFE GUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!

1. KEEP FINGERS CLEAR of the **Auger** and **Plate** at all times. NEVER reach into any Grinder inlet.
2. KEEP CHILDREN AWAY. NEVER LEAVE THE **GRINDER** UNATTENDED.
3. CHECK FOR DAMAGED PARTS. Before using the **Grinder**, check that all parts are operating properly, and perform the intended functions. Check for alignment of moving parts, binding of moving parts, mounting and any other conditions that may affect the operation.
4. If the **Grinder** becomes jammed, briefly turn in reverse to clear blockage.
5. NEVER insert fingers or foreign objects into **Grinder** opening.
6. TIE BACK loose hair and clothing, and roll up long sleeves before operating the **Grinder**. REMOVE ties, rings, watches, bracelets, or other jewelry before operating the **Grinder**.
7. WEAR EYE PROTECTION. Wear safety glasses. Everyday eye glasses are not safety glasses. Safety glasses conform to ANSI Z87.1 requirements. Note: approved safety glasses have Z87 printed or stamped on them.
8. Trim meat of all clots, cords, tendons, bones, etc. before grinding.
9. DO NOT grind bones, nuts or other hard objects.
10. DO NOT use the **Grinder** while under the influence of drugs or alcohol.

SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.

ADDITIONAL ACCESSORIES

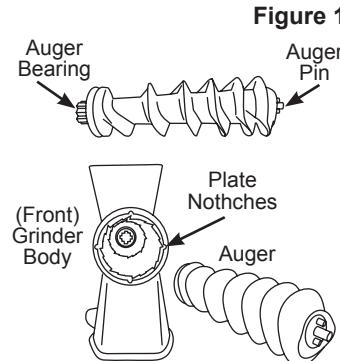
SOLD SEPARATELY

PART DESCRIPTION	MODEL NUMBER
Food Grade Silicone Spray	03-0101-W
Non-stick Burger EXPress Patty Maker	07-0310-W
The Original Jerky Gun Jr.	37-0201-W
Mandoline Vegetable Slicer	01-0006

These products and many more products can be ordered by visiting **WestonSupply.com** or by calling Weston Products LLC Toll Free at 1-800-814-4895 Monday thru Friday 8:00am-5:00pm EST. Outside the U.S. call 440-638-3131

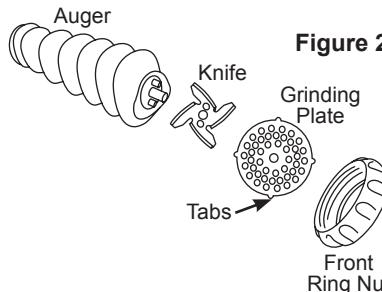
GRINDER ASSEMBLY

1. Insert the **Auger Bearing** end of the **Auger** into the **Grinder Body** through the hole in the front of the **Grinder** (figure 1). Rotate the **Auger** while inserting to fully seat the **Auger** into the **Grinder Body**.



2. Slide the **Knife** onto the end of the **Auger Pin** on the front of the **Auger** making sure the cutting edges of the **Knife** are facing outward (figure 2).

3. Slide the **Grinding Plate** of choice onto the end of the **Auger Pin**. Align the tabs on the **Grinding Plate** with the plate notches in the **Grinder Body** so that the **Grinding Plate** fully sits in the opening of the **Grinder Body** (figure 2).



4. Snugly screw on the **Front Ring Nut**. **DO NOT OVER TIGHTEN!** (If the **Front Ring Nut** is screwed onto the **Grinder Body** too tightly, the **Auger** will be hard to turn/will not turn. The **Front Ring Nut** should be snug, allowing the **Auger** to spin with ease.)

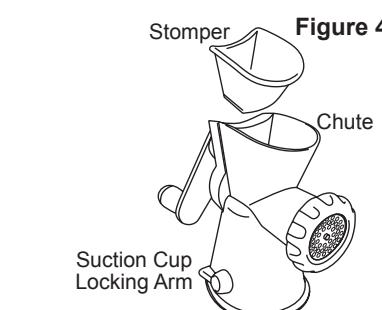
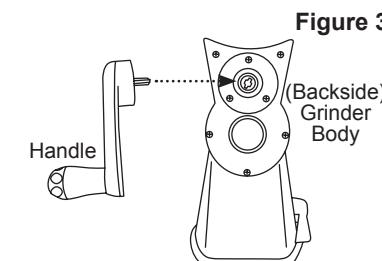
5. Slide the **Handle** into the back of the **Grinder Body** (figure 3).

6. Insert the **Stomper** into the **Chute** of the **Grinder Body** (figure 4).

7. Dampen the rubber **Suction Cup** on the **Base** of the **Grinder** and press it onto a smooth, level working surface. **NOTE:** When positioning, make sure the **Suction Cup Locking Arm** is in the raised position.

8. Hold the **Base** and push the **Suction Cup Locking Arm** to the down position.

9. To release the **Suction Cup**, move the **Suction Cup Locking Arm** to the upward position.



RECIPES

U.S. WEIGHT CONVERSIONS	
1 oz	28 g
1/4 lb or 4 oz	113 g
1/3 lb	150 g
1/2 lb or 8 oz	230 g
2/3 lb	300 g
3/4 lb or 12 oz	340 g
1 lb or 16 oz	450 g
2 lb	900 g

U.S. VOLUME CONVERSIONS	
1 tsp	5 ml
1 Tbsp	15 ml
1/8 cup or 1 fl oz	30 ml
1/4 cup or 2 fl oz	60 ml
1/3 cup	80 ml
1/2 cup or 4 fl oz	120 ml
2/3 cup	160 ml
3/4 cup or 6 fl oz	180 ml
1 cup or 8 fl oz or 1/2 pint	240 ml
1 1/2 cup or 12 fl oz	350 ml
2 cups or 16 fl oz or 1 pint	475 ml
3 cups or 1 1/2 pints	700 ml
4 cups or 2 pints or 1 qt	950 ml
4 quarts or 1 gal	3.8 L

TRADITIONAL GRILLED BURGER PATTIES

1 1/2 lb beef, cubed to 1" (2.5 cm) or smaller
1/4 cup onion
1 tsp salt
1/4 cup Worcestershire sauce
1/4 cup evaporated milk
1 tsp ground pepper

- Using the **Manual Food Grinder** follow the instructions to grind the beef using the **Coarse Grinding Plate**, then grind a second time using the **Fine Grinding Plate**
- Using the **Manual Food Grinder** follow the instructions to grind the onion using the **Coarse Grinding Plate**
- Preheat grill
- Combine all the ingredients
- Shape the mixture into patties about 3/4" (1.9 cm) thick
- Grill 4" (10 cm) from heat, turning once 10-15 minutes, or until done

BBQ BEEF PATTIES

1 1/2 lb beef, cubed to 1" (2.5 cm) or smaller
1/2 cup chili sauce
2 tsp brown sugar
1 tsp salt
1/2 cup onion
1/3 cup ketchup
1 tsp lemon juice

- Using the **Manual Food Grinder** follow the instructions to grind the beef using the **Coarse Grinding Plate**, then grind a second time using the **Fine Grinding Plate**
- Using the **Manual Food Grinder** follow the instructions to grind the onion using the **Coarse Grinding Plate**
- Combine the ground beef, onion and salt
- Shape the mixture into patties about 3/4" (1.9 cm) thick
- Brown in a large covered skillet over medium-high heat, turning once for 10-15 minutes
- Mix ketchup, chili sauce, brown sugar and lemon juice together
- Pour sauce over the patties
- Cover and simmer for 15 minutes, basting occasionally

baths to keep cold foods cold. Never let any food sit at room temperature for more than 2 hours - 1 hour if the ambient temperature is 90°F (32°C) or above. When packing for a picnic, make sure the foods are already chilled when they go into the insulated hamper. The hamper won't chill food - it just keeps food cold when properly packed with ice. Hot cooked foods should be placed in shallow containers and immediately refrigerated so they cool rapidly. Make sure to cover foods after they are cool.

NOTE: Special considerations must be made when using venison or other wild game, since it can become heavily contaminated during field dressing. Venison is often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Department for further questions or information on meat and food safety.

GRINDING INSTRUCTIONS

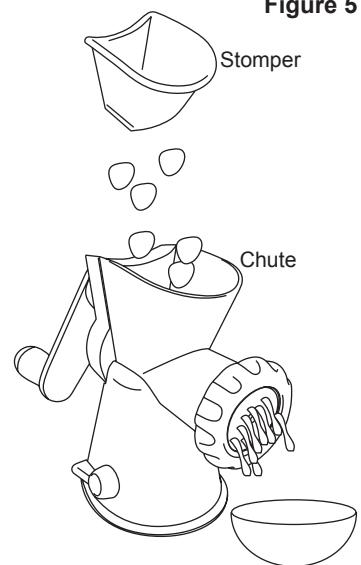
1. Trim meat of all blood clots, cords, tendons, bones, etc. NEVER grind bones, nuts or other hard objects.

NOTE: For best results, be sure that all meat has been chilled to between 32-34°F (0-1°C) before grinding. DO NOT allow meat to sit out at room temperature longer than is absolutely necessary. *Follow the Food Safety Guidelines as outlined.*

2. Cut the food/meat into sizes small enough to fit into the **Grinder**. Approximately 1" (2.5 cm) cubes or smaller.
3. Place a bowl under the **Grinder Plate** area to catch the food/meat as it comes out.
4. Feed the chunks of food/meat into the **Grinder** turn the **Handle** clockwise (when facing the **Handle** side of the **Grinder**) (Figure 5).

NOTE: If the **Grinder** should get stuck or become hard to turn; turn the **Handle** counter-clockwise to loosen the obstruction, then resume grinding. If this doesn't free the back-up, remove the **Front Ring Nut**, **Plate**, **Knife** and **Auger** to remove the obstruction.

Figure 5



CLEANING INSTRUCTIONS

- PROPERLY CLEAN THE GRINDER PRIOR TO INITIAL USE!
- Disassemble the **Grinder** and hand wash each part thoroughly in warm, soapy water taking particular care to remove all grease and oil from the surfaces.
- Dry all parts thoroughly before re-assembling. DO NOT ALLOW parts to air-dry.
- Coat all metal parts, including the **Plates** and **Knife**, with a food-grade silicone spray to prevent corrosion.
- **ONLY the plastic parts of the Grinder are NOT dishwasher safe.**
- Store the **Grinder** and the parts in the original box in a cool, dry location.

FOOD SAFETY

There are basic rules to follow when handling food. They are **COOK**, **SEPARATE**, **CLEAN**, and **CHILL**.

COOK

It's crucial to cook food to a safe internal temperature to destroy bacteria that is present. The safety of hamburgers and other foods made with ground meat has been receiving a lot of attention lately, and with good reason. When meat is ground, the bacteria present on the surface is mixed throughout the ground mixture. If this ground meat is not cooked to at least 160°F to 165°F (71°C to 74°C), bacteria will not be destroyed and there's a good chance you will get sick.

Solid pieces of meat like steaks and chops don't have dangerous bacteria like E. coli on the inside, so they can be served more rare. Still, any beef cut should be cooked to an internal temperature of at least 145°F (63°C) (medium rare). The safe temperature for poultry is 180°F (82°C) and solid cuts of pork should be cooked to 160°F (71°C). Eggs should be thoroughly cooked too. If you are making a meringue or other recipe that uses uncooked eggs, buy specially pasteurized eggs or use prepared meringue powder.

SEPARATE

Foods that will be eaten uncooked and foods that will be cooked before eating MUST ALWAYS be separated. Cross-contamination occurs when raw meats or eggs come in contact with foods that will be eaten uncooked. This is a major source of food poisoning. Always double-wrap raw meats and place them on the lowest shelf in the refrigerator so there is no way juices can drip onto fresh produce. Then use the raw meats within 1-2 days of purchase, or freeze for longer storage. Defrost frozen meats in the refrigerator, not on the counter.

When grilling or cooking raw meats or fish, make sure to place the cooked meat on a clean platter. Don't use the same platter you used to carry the food out to the grill. Wash the utensils used in grilling after the food is turned for the last time on the grill, as well as spatulas and spoons used for stir-frying or turning meat as it cooks.

Make sure to wash your hands after handling raw meats or raw eggs. Washing hands with soap and water, or using a pre-moistened antibacterial towelette is absolutely necessary after you have touched raw meat or raw eggs. Not washing hands and surfaces while cooking is a major cause of cross-contamination.

CLEAN

Wash your hands and work surfaces frequently when you are cooking. Washing with soap and warm water for at least 15 seconds, then dry with a paper towel.

CHILL

Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F (4°C and 6°C). Your refrigerator should be set to 40°F (4°C) or below; your freezer should be 0°F (-17°C) or below. Simple rule: serve hot foods hot, cold foods cold. Use chafing dishes or hot plates to keep food hot while serving. Use ice water